

Ried Langenloiser Loiserberg ^{1^{er}} Grüner Veltliner 2017



This wine derives from a vineyard on the Loiserberg wherein one also finds the site Berg Vogelsang. The difference is that the Grüner Veltliner from Loiserberg grows on a south to southeast facing slope, which is less exposed to the winds. The soil stems from primary rock geologically defined as zoisite-amphibolite, which is decomposing granite consisting of gneiss, mica-schist, and some clay and loess.

As with the Berg Vogelsang, the grapes are harvested when they are physiologically ripe at the end of October. The wine is fermented at a moderate 15 to 20° C before being raked into large wooden casks for further maturing. Actually, the only difference to Berg Vogelsang is the exposition with slightly higher soil fertility and a marginally warmer, more protected microclimate.

Tasting Note:

Snow peas and rhubarb in the bouquet, slightly restrained, but subsequently reveals multiple nuances. Sponge cake and candied orange zest on the palate, middle bodied, quite nuanced and delicately woven, a statement in elegance.

ORIGIN & VINIFICATION

Region: Kamptal DAC
Single Vineyard: Langenloiser Loiserberg
Soil Type: Primary rock
Elevation: 260 – 380 m
Slope Face: SSO

Harvest Date: 5. October 2017
Skin Contact: -
Ageing: Stainless steel/big wooden casks
Bottling Date: August 2018

WINE DETAILS

Alcohol: 12.5 %vol.
Acidity: 6 g/l
Residual Sugar: dry

Serving Temperature: 8 – 10° C
Food Pairing: fish & seafood, salads, poultry, veal, pork, duck, Asian Cuisine, cream cheese

Bottled in: 75cl